

SHARED BANQUET MENUS

\$70PP BANQUET

ALL COURSES ARE DESIGNED TO SHARE

Pickled mussel en croute + Fennel aioli

Duck liver pate + Cornichons + Tawny port jelly

Scallop + Confit tomato + Basil

Lamb shoulder + Red wine jus

Oak lettuce + Vinaigrette

Lemon curd + Pistachio gelato + Meringue

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Add Pommes frites to main course for \$5pp

\$90PP BANQUET

ALL COURSES ARE DESIGNED TO SHARE

Sourdough + Confit garlic + Whipped butter

Marinated olives

Pickled mussel en croute + Fennel aioli

Scallop + Confit tomato + Basil

Lamb shoulder + Red wine jus

Pommes frites

Cauliflower beurre noisette + Capsicum hummus

Oak lettuce + Vinaigrette

Lemon curd + Pistachio gelato + Meringue

\$110PP BANQUET

ALL COURSES ARE DESIGNED TO SHARE

Sourdough + Confit garlic + Whipped butter

Marinated olives

Appellation oysters

Lamb + Parmesan croquette

Wagyu bresaola en croute + Grilled zucchini + Red pepper

Scallop + Confit tomato + Basil

Angus sirloin steak

Pommes frites

Cauliflower beurre noisette + Capsicum hummus

Oak lettuce + Vinaigrette

Lemon curd + Pistachio gelato + Meringue